

THE TETLEY

JOB DESCRIPTION

SOUS CHEF

45 hours per week

£24-25,000 per annum dependent on experience

33 days holiday (including bank holidays)

Reports to: Head Chef

Staff Managed: Kitchen Team

Job Purpose

The Tetley Kitchen Team has an exciting opportunity for an established or up-and-coming Sous Chef to join our award-winning team. We are looking for an enthusiastic, motivated & exacting individual who enjoys working in a team environment, delivering outstanding dining experiences and who will always strive to deliver exceptional food in a Yorkshire bar, kitchen and premier events setting.

Role & Responsibilities

Reporting directly to the Head Chef and Head of Commercial & Visitor Experience, the position is one of key importance.

Responsible for day to day running of the kitchen operation during HC days off/holiday periods, with support to HC, training & guidance for kitchen team

Creativity is encouraged, along with attention to detail, so you will have a constant input to, dishes, evolution of menus & general kitchen mechanics.

Maintaining all aspects of expected standards, from CheckIt, H&S, hygiene, food safety & execution standards to agreed specs and standards.

Overseeing orders and kitchen organisation as agreed by HC.

Managing food waste and working on systems to improve waste reduction.

A reasonable financial understanding is expected; however, training will be given to fully comprehend, stock management, margin & payroll targets.

Being a leader & part of an overarching team, your interpersonal skills as well as ability to cook with be vital to succeed in a warm rewarding environment.

Knowledge & experience of FSA compliance is expected, however higher-level training can be provided, along with more managerial & business skills

Adhere to all The Tetley policies and procedures.

Be able to induct and train new kitchen team when needed. Work with HC to manage, develop and retain a strong kitchen team.

Communicate well with GM and FOH to ensure we are offering the best product and service to our guests.